

THE DAILY JOURNAL

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BY HOFER BROTHERS.

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OREGON COMING EVENTS.

Dairymen's association, Corvallis,
December 15-16.
Poultry and pet stock show, Salem,
December 17-19.
Special session of the legislature,
Salem, December 21.
National livestock convention,
Portland, January 12-15.
Angora goat show, Dallas, Janu-
ary 14-15.

The Weather.

Tonight and Thursday, cloudy, with
occasional rain; cooler.

PRO BONO PUBLICO.

Those private citizens who support
the Greater Salem Commercial Club
by their presence, or by their sub-
scription are to be commended for
their patriotism and enterprise.

It is easy to be interested in some-
thing or some one out of which re-
lation profit comes to the individual.
But without the higher and more un-
selfish public spirit there is no munici-
pal progress possible.

The advantage of belonging to a
church or lodge or political party are
apparent and tangible. But the higher
citizenship is expressed by those
who are willing to give even a small
amount to promote the general wel-
fare.

Reading over the proceedings of the
Commercial Club one is always im-
pressed with the fact that the matters
they take to are not likely to receive
attention in any other way.

So the time the club takes from
any citizen or the cash he pays for
membership dues are a sacrifice that
is for the common good and hence
entirely in the line of unselfish labors
for the community.

THE ADVANTAGES OF EARLY SHOPPING.

Every year the newspapers, the
storekeepers and the faces of throb-
bing clerks appeal to the public to shop
early.

Every year there are thousands and
thousands of persons who put off hol-
iday buying until the last week before
Christmas, and pay well for their de-
lay.

Christmas is a matter of planning.
Nearly every one buys something for
somebody; figures about how much
money may be expended, and how it
shall be spent. These plans are made
days and weeks ahead. It is only hu-
man to want all you can get for the
money, in goods and courteous treat-
ment.

You can shop NOW with pleasure
and profit. The clerks are not run to
death, and they take time to answer
all your questions, show you an un-
limited amount of goods, and help you
decide what would best please the
boy, or most appeal to the ideas of a
girl.

If you wait you will become a part
of a holiday riot.

You will be angry, because it is dif-
ficult to keep one's temper when you
are elbowed, crowded, stepped on,
and the clerk who is waiting on you
is trying, also, to attend to the urgent
wants of a dozen other customers.
You will get a better selection by be-
ing early. You will not hear the fa-
miliar "I'm very sorry, but we sold the
last one yesterday." There will be no
trouble about delivery, and you will
find Christmas shopping a pleasure,
instead of a task.

Best of all, you can be kind. You
can distribute and therefore lighten
the labors of the storekeeper. Decem-
ber is a tragedy in the lives of some
of those girls behind the counters.
They work for you until they are al-
most nervous wrecks.

You can be of great assistance to
yourself.

You can be kind to those that work
in the store—
By shopping early.

RIGHT TO USE THE RECORD.

There are persons so sensitive that
they consider it a personal affront to
refer to their public record during a
campaign.

The right to overhaul the acts of any
political party in a state, county, city,
or national campaign cannot be de-
nied.

How would any progress become
possible in the affairs of government
if individual actions in public offices
could not be pointed out?

No one will pretend that this right
does not belong to newspapers, and
no one should admit for a moment that
it is not campaign argument.

The exposure of the record of any
public official, if there is anything
worth mentioning, is a duty of a news-
paper—often disagreeable.

Some of the Citizens were very
glad to have The Journal expose the
bad record made by the Republicans
when they were turned out of the city
government.

Some of these same men who re-
joiced most when their oppo-
nents were roasted take the matter to
heart and become personal when the

same service is rendered the commu-
nity at their expense.

The corn is always most comfort-
able on the other fellow's foot. We
laugh heartiest when the joke is on
the other fellow.

But the right to refer to the record
made by any official, high or low, or
even any private citizen's connection
with public affairs, cannot be aban-
doned in a free country.

TAKE OFF THE TAX REGISTRATION ON VOTING.

The new city council should unite
in asking the Marion county dele-
gation to strike out of the Greater Salem
charter the road poll tax qualification
imposed on voters.

It is wrong in principle to impose
any taxing or property qualifications
on the voter.

In its practical operation it will re-
sult in less and less payment of the
tax, and less voting.

Even on the one trial made in the
four wards of the old city, the result
was to keep many from voting, and to
keep many from paying.

Men will neither vote or pay under
compulsion. The freer men are to
cast their ballot and the more difficult
to bribe, and the more secret the bal-
lot, the better the result in good gov-
ernment.

The educational influence of the
poll tax restriction is evil, and evil
only. The object lesson of the young
man or first voter casting a ballot, for
which some candidate or campaign
committee puts up \$3.00 is not en-
nobling.

Thinking men of all parties will
agree that the poll tax restriction
should be abolished before there is an-
other city election, and that will have
to be done at the special session.

JOURNAL X-RAYS

At a low estimate, not over half the
vote of Greater Salem was cast at the
recent city election.

The Elks seem to be one lodge that
puts a premium on pure sociability.

The Eddy bill is raising about one-
sixth of the state revenue the first
year it is in existence. Next year it
will raise one-fifth. Of course, the
farmer law-makers will be hot to re-
peal such a law.

Some people's ideas of politics is to
officially declare that other people
are sinners, and then demand that they
be extirpated.

Some of the Country Jakes at the
Young Republican Club dinner may
surprise their city cousins when it
comes to oratory.

If the electric street car line can
furnish a belt line to the state fair
grounds in time for the next fair, and
be prepared to handle about twice as
many people, it will reduce the busi-
ness of the gang of professional pick-
pockets about one-half, and increase
the attendance at the state fair.

It would seem that General Wood
is a little too much in the public eye
for his own good.

The woman editor of The Dalles
Chronicle hits the bullseye this time:
"And now comes a silly girl by the
name of Dunn, and declares she will
marry the Chicago outlaw, Harry Van
Dine, even on the gallows, if neces-
sary. Such creatures show a lack of
good sense and proper mental balance.
There are asylums for idiots and in-
sane, and there should be some place
where silly girls like this Miss Dunn
could be isolated from the respectable
portion of society. They should not
be allowed to be at large and contam-
inate by their example girls of immat-
ure minds, who are very susceptible
to any sensational influence."

South Salem Personals.
Mrs. Emma Singleton and daughter,
Bessie, left on the 11 o'clock train
this morning for Eugene, to attend the
wedding of their cousin, Miss May Mc-
Allister and Prof. L. Arthur Gamber,
of the University of Oregon, which
takes place Saturday, December 19th.

The best quality and the lowest
prices on Italian strings for violin,
guitar, mandolin and banjo, at W. Cal-
vet's, practical watchmaker, 158 State
street. eod

Postmaster up to Snuff.

An amusing incident is said to have
happened some time ago to Postmas-
ter Summers that is not too old to
bear telling. It's about snuff.

It seems that one of our late ad-
ditions to Prineville's population, who
by the way, came from a southern
state, contracted in his early youth
the habit of using snuff. Upon his ar-
rival here with the habit, he found
that the demand for the article did
not warrant its being carried in stock
by local merchants, and failing to
control his appetite, he sent to his
home state for a fresh supply.

The wrapping around the latter was
strong enough to stand the entire
journey except the stage ride which
landed it in this city. In consequence
the mail sack was very liberally
sprinkled with the fine grained frag-
rant weed, and when Postmaster
Summers opened the sack he was
taken with a violent fit of sneezing.

When his good wife went to investi-
gate the cause she also sneezed, and
the chorus was soon augmented by the
nasal explosions of their assist-
ant. It took some time to probe the
matter to an understanding, but Mr.
Summers went at it with a sponge
over his face, and when he found the
source of the trouble it is said he used
a gallon of perfume and his whole sup-
ply of small box disinfectants to re-
lieve the situation—and himself.

The party to whom the package
was consigned is said to have also
commenced sneezing when he heard
of his loss and is still keeping up the
performance. Moral: It's a wise
nose that recognizes snuff in plenty
of time.—Crook County Journal.

A GOOD EVERY DAY DINNER

(By Cornelia C. Bedford, Former
Principal of the New York Cooking
School, in Table Talk.)

Brown Onion Soup
Fried Eggs Tomato Sauce
Rolled Flank Steak Brown Gravy
Riced Potatoes
Scalloped Carrots Lima Beans
Water Cress and Beet Salad
Caramel Custards

To make the soup, peel and cut
fine four large onions. Heat three
tablespoonsful of butter or clarified
beef drippings; add the onions and
one scant teaspoonful of salt and cook
slowly until they are a golden-brown
color. Dredge in three table-spoon-
fuls of flour and stir often until it is
moistened and lightly colored. Add
gradually three cupsful of boiling
water, stirring constantly until thick
and smooth. Draw to one side; cover
and cook very slowly for twenty min-
utes. Now mix smoothly with it three
cupsful of hot milk, add white pepper
and more salt if necessary, and sim-
mer for five minutes longer. If a
puree is desired, rub all through a
sieve and reheat. This is a nourish-
ing and easily digested soup, hence it
is especially recommended for chil-
ren and semi-invalids.

For the fish course take one pound
and a half of skinned and cleaned eels.
If eels are not obtainable any small
pan fish may be substituted. Cut in
three-inch pieces, wash, drain and dry
thoroughly in a cloth. Break an egg
in a saucer, add one tablespoonful of
hot water and beat with a fork enough
to break the stringiness without froth-
ing it. Have ready a quantity of fine,
dry bread crumbs. Dip each piece of
fish in the egg, then roll in the
crumbs, making sure that no spot is
left untouched by the egg. As done,
lay each piece on a pan or board;
do not pile on one another. For fry-
ing, a deep kettle is safest and best.
Have in it sufficient fat to entirely
submerge the fish. Any kind of fat
may be used; a very good combination
is equal parts of lard and clarified
beef suet. Heat the fat until a thin
blue smoke rises from the center as
well as round the sides; test by drop-
ping in a piece of bread; it should
brown within half a minute. If you
have a frying basket dip it first in
the fat to grease it, arrange in it four
or five pieces of the fish and plunge
in the hot fat; if not, use a wire spoon.
Draw the kettle aside a little so that
the fish will be browned in from four
to five minutes as the pieces are not
thick. The intense heat will cook them
in this time. Lift out and drain for
a moment on unglazed paper. When
all are done, arrange on a hot platter
and garnish with tufts of parsley.

For the tomato sauce, put in a
saucepan one-half of a can of toma-
atoes, one cupful of boiling water, one
small onion cut fine, one sprig of
parsley, one-half of a bay leaf, three
cloves, one-half of a teaspoonful of
salt and one-quarter of a teaspoonful
of white pepper; cover and simmer
for twenty minutes, then press
through a sieve. In a clean saucepan
mix together over the fire one table-
spoonful of butter and one table-spoon-
ful of flour, and gradually pour in the
strained tomato, stirring until smooth-
ly thickened. Add more seasoning if
desired and serve in a boat.

A flank steak is a lean piece of beef
weighing about two pounds and cut
from the inside of the flank. It is
free from bone, the grain runs
lengthwise and the whole piece is
covered with a tough muscle which
the butcher easily strips off. Quick
cooking will not give a tender result
as we find in a sirloin steak, but it
is juicy, well-flavored and inexpen-
sive, and if slowly cooked will prove
tender and very palatable. Lightly
score the surface on both sides with
a sharp knife, rub one side with salt
and pepper and sprinkle with onion
juice, chopped parsley and a little
thyme or savory; roll up and tie. Melt
some dripping in a frying-pan and in
it brown the meat, turning until com-
pletely seared and colored; then trans-
fer to a deep pan or dish—a casse-
role is just the thing if you have one.
To the fat in the pan add a table-
spoonful of flour and stir till well
browned, add gradually one cupful
and a half of water or stock and stir
till thick and smooth. Season with
salt and pepper, add one quarter of a
cupful of vinegar or claret and pour
round the meat. Cover closely and
place in a moderate oven for two
hours. Remove the twine, lay on a
hot platter and pour round the
gravy.

Riced potatoes need but a moment's
work when one has a potato press;

there are several on the market which
can be bought for about thirty cents
each. After paring and boiling in
salted water drain the potatoes and
put through the press into a hot bowl.
Season with butter, salt and pepper,
add a spoonful or two of hot milk,
then put again through the press,
dropping the flakes into the dish in
which they are served.

Many persons do not appreciate the
good qualities of carrots, and in some
families they never appear as a special
dish. They should be on the regu-
lar list for they contain a large per-
centage of iron, and tend to promote a
clear, pink and white complexion.
Select those of medium size; wash
and scrape sufficient to make a pint
when cooked. Boil in enough salted
water to barely cover. When tender
cut in half-inch dice. Make a sauce
with one tablespoonful of butter
cooked for three minutes; add one-
half of a cupful of the water in which
they were boiled and one half of a
cupful of rich milk, and when smooth-
ly thickened season with salt and
pepper. Put carrots and sauce in
alternate layers in a baking dish,
cover with two-thirds of a cupful of
fine, dry crumbs, mix with one table-
spoonful of melted butter and place in
a quick oven until browned.

Dried lima beans should be picked
over, washed and soaked for twenty-
four hours in cold water; then
drained, covered with fresh cold water
and simmered very slowly until ten-
der. This will take at least four hours
and they should be seasoned when two
thirds done. Half an hour before
serving thicken by adding a table-
spoonful of flour mixed to a thin
paste with cold water. If parsley is
liked chop a little very fine and
sprinkle over them when in the serv-
ing dish.

For the salad use three red beets
which have been standing in vinegar
for a few hours at least. Wash and
dry a bunch of watercress and ar-
range it in the salad bowl. On this
lay the beets cut in dice or fancy
shapes and sprinkle with a dressing
made by mixing four table-spoonfuls
of salt and one-third of a teaspoonful
of pepper, then slowly adding one
table-spoonful of lemon juice or vine-
gar.

Early in the day put two-thirds of a
cupful of granulated sugar in a clean
frying pan. Stir over a moderate fire
using an iron spoon. As it heats the
sugar will lump like taffeta, then
gradually melt to an amber-colored
syrup. Do not let it become too dark
or it will be bitter. Pour a portion of
this in each small mold or cup, turn-
ing the latter round until coated. Fill
with raw custard made with two cup-
fuls of milk, three table-spoonfuls of
sugar four beaten eggs and one tea-
spoonful of vanilla, and bake in a very
moderate oven. Turn out and serve
icy cold.

Stone and the Clipping Man.

A dapper young man came to Sena-
tor W. J. Stone, of Missouri, and ex-
plained to him the benefits of a press-
clipping bureau he was conducting.
He told the senator that he could fur-
nish him with all newspaper mention
of himself at a moderate price, and he
sought a trial order.

"All right," said the senator, "send
me a batch till I see what it is like."
Yesterday the senator received a
tremendous bunch of newspaper clip-
pings, and a bill for \$76. When he ex-
amined the clippings he had a fit.
They all concerned S. R. Stone, prose-
cuting attorney of Cole county, Mis-
souri, who is in trouble over hoodling,
and who is in no way related to Sena-
tor Stone.

"Haven't I troubles enough of my
own?" said the senator, as he turned
the clippings back to the bureau.—
New York World.

Jewelry.

The range of our stock of jewelry
is wide enough to satisfy everyone.
If you want a brooch or a plain gold
ring for your girl or mother-in-law, it
is here, and price as well as quality,
at W. Calvet, practical watchmaker,
No. 158 State street. eod

Safe Procedure.

Count 100 before speaking if you
are angry, and if the other fellow is
the biggest count 10,000.—Stockton
(Ill.) Herald.

Editorial Enterprise.

This week we devote a department
in the Tribune to "snakes." Next week
we will give the "corn huskers" a
chance.—McCall's (Iowa) Tribune.

Ayer's

Sarsaparilla

Just ask your doctor all about it. He will tell you "It is the best blood medicine you can possibly buy."

If Old Santa Claus



**Wants
Anything
in the
Line of
FURNITURE
He will
Know just
Where to
Get it**

We have had new goods arriving every day during the last two weeks, and are well prepared to supply the demand for holiday furniture.

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Shawls 25c each that are worth 50c. we have others ranging price up to \$2 50. Millinery late style and good quality 40 per cent reduction. A \$2 Hat costing only \$1.20.

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A \$4 Hat costing you only \$2.40.

50c Satins only 25c per yard, bright colors.

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